

To a sample of grated Japanese radish, 0 to 5 % of GNA was added to prepare specimens. The specimens were subjected to the organoleptic test to evaluate reduction of pungency of the Japanese radish.

5 Table 9

Addition amount of GNA (%)	0	0.5	1.0	2.0	3.0	5.0
Evaluation results	3	2.2	2.0	1.6	1.5	0.8

As shown in Table 9, the pungency of the Japanese radish was reduced by the addition of GNA.

Example 4 Reduction of sourness

10 (10) Vinegar

8 mL (acidity 4.2 %) of brewed vinegar was diluted with 100 mL of distilled water to prepare samples and 0 to 3 % of GNA was added thereto to obtain specimens. The specimens were subjected to the organoleptic test to evaluate reduction of sourness.

15 Table 10

Addition amount of GNA (%)	0	0.5	1.0	2.0	3.0
Evaluation results	3	1.9	1.8	1.3	0.8

As shown in Table 10, the sourness of the vinegar was reduced by adding GNA.

20 (11) Pickled Ume

A 10 g paste of commercially available pickled Ume was

diluted with 100 mL of distilled water to prepare samples and 0 to 3 % of GNA was added thereto to obtain specimens. The specimens were subjected to the organoleptic test to evaluate reduction of sourness of the pickled Ume.

5 Table 11

Addition amount of GNA (%)	0	0.5	1.0	2.0	3.0
Evaluation results	3	2.8	2.7	1.9	1.5

As shown in Table 11, the sourness of the pickled Ume was reduced by the addition of GNA.

(12) Lemon

- 10 30 mL of lemon juice was diluted with distilled water of 100 mL to prepare samples and 0 to 3 % of GNA was added thereto to obtain specimens. The specimens were subjected to the organoleptic test to evaluate reduction of sourness of lemon.

Table 12

Addition amount of GNA (%)	0	0.5	1.0	2.0	3.0
Evaluation results	3	2.3	1.8	1.4	0.8

- 15 As shown in Table 12, the sourness of the lemon was reduced by the addition of GNA.

Example 5 Reduction of soybean smell

(13) Soya milk

- 20 To soya milk ("Tofu no dekiru tonyu" manufactured by Nagoya Seiraku Co., Ltd.), sodium gluconate, potassium gluconate

and calcium gluconate were added, respectively, to obtain specimens. The specimens were subjected to an organoleptic test carried out by 20 examinees. The test was carried out by a paired preference test in which the examinees tasted 2 items once a day.

- 5 Temperature of the specimens during the test was 20°C. The evaluation by the organoleptic test was carried out as follows.

A threshold value was established by an addition amount with which 18 or more examinees perceived no soybean smell after drinking a first pair of soya milk added with 0.1 % GNA and that
 10 added with 0.2 % GNA, and then a second pair of soya milk added with 0.2 % GNA and that added with 0.3 % GNA (significance level 0.1 %). A specimen of soya milk added with 2.5 % sugar and GNA was also prepared and the threshold value was obtained in the same manner as the above.

15 Table 13

Specimens		Threshold value
Soya milk	Sodium gluconate	0.9 %
Soya milk	Potassium gluconate	1.3 %
Soya milk	Calcium gluconate	0.5 %
Soya milk added with 2.5% sugar	Sodium gluconate	1.6 %

The results of the test show that the soybean smell particular to the soya milk was reduced by adding 0.5 % or more of the gluconic acid salts. Regarding the soya milk added with sugar, the soybean smell was difficult to perceive because of sweetness of
 20 the sugar, but it was confirmed that the soybean smell was killed by adding 1.6 % or more of GNA.

(14) Vienna sausage containing soybean protein